4 Lumber Cos Inside Heber Hexander Sawmill @ 116 & 100 Sa operated by Highly samuel Alexander Sans N Main Que after Mr. Edward Partoy Chiff Se, came to His by Co. A the Secretary of the Secretary Secret l'agincer, hebelped establish the first Electric Purver P 2. Sound by Mark Wasker Seffs @ __ W Cont open by Mark Wasker Seffs by John Turker Lines in 1216 and of 1515 more your of a many Bonnevill Lumber Co 85 N Main (back in lot becoming America's Citief Forester in March of 1962, after having been Charleston ! Coop -Thacker Michay Snake areck Canyon John Mills Pit Saw



To Wave

The First Scout Troop in Wasatch County, Utah

ca 1910

Soon after Mr. Edward Parley Cliff Sr. came to Heber City as an Electrical Engineer, hehelped establish the first Electric Power Plant in Wasatch County, in 1909, located in the Riverdale area, north of Heber City.

He also initiated the first Scouting movement in this area and started the first Boy Scout Troop, known as Troop #1, in the Heber 3rd Ward. He remained as it's First Scout Master for at least three years.

While he was Scoutmaster of that troop, he was in charge of the first Wasatch County scout hike to the top of Mount Timpanogos, out of Timpanogos Valley; from 27th to the 31st of July 1915.

His and his wife Geneva Rachel Bergener's son became the first nationally known citizen of Timpanogos Valley to be honored with the distinction of becoming America's Chief Forester in March of 1962, after having been Assistant Chief for 10 Years, and having been trained at the Utah State University and having served in the Forest Service since 1931. Outstanding, eh?

References: HBUM p 297--300, 249--250.

2-3-2002 rrg

Sawmills Midway Stohn From Provo Pat Saw in Snake Creek John Hubor said Mills wheeled tools in roked Barrow started sawnie Ref HBUM p 576 Peter Schirtz up + down saw on Snake Creek (Pit Saw) Sold to Henry Coleman Sr. John watkins located a mill on Deer Creek & water Power Moroni Blood Sacomill splaner John Huber Eplinan K Hanks Lacob Buelaler David Van Wagoner Jon Howard Terrection of 100 E Bonneville "The Dairies" = Pastures in John A Fortie Twest Hier of Midiory.

Henry S Alexander 100 50 100 Eon Rake Creek Heber SBUM 576-8 x-in Heber

						TypeNSD
CITY, COUNTY OR DISTRICT WARE OF ESTABLISHE WAS A SCH Fly nu		./.	ADDRESS 190 NO P	2		OPERATOR OR OWNER
SIR: An inspection of your promises has this day been made	701	are harshy postfield of the definition which has	119	71	U Joe Ramos	
		you	are deleny notified of the deliciencies marked below.	Your	prom	pt correction of the items marked is respectfully requested.
SECTION B. Food (Ly.) SECTION B. Food (Ly.) Ly Products (Ly.)	POINTS	5	ECTION D. Food Equipment and Utensils (Continued)	POINTS		SECTION E. Sanitary Facilities and Controls (Continuo
	ij	\neg		ㅂ	_	ı · ' , İ
Specify: 1. Food Shallfish Bakery Fr	DEPÆR	HEH	2. CLEANLINESS OF EQUIPMENT AND UTENSILS	DENCER	ITEM	5. HAND-WASHING FACILITIES (CONTINUED)
1 Approved source	6	37	Tableware clean to sight and touch.		80	
Wholesome - not adulterated	6	38	Kitchenware and food-contact surfaces of equipment clean to sight and touch.	(2)		6. REFUSE DISPOSAL
3 Not misbranded	2	39	Grills and similar Roking to ices cleaned daily	7	<u> </u>	V. METOR DISTORE
4 Original container; properly identified		40	Non-food-contact surface of equipment kept clean	2	81	Stored in approved containers; adequate in number 2
5 Approved dispenser	2	41	Dethitotte, abrastes inso off tod-contact surfaces	2	82	1
6 Fluid milk and fluid milk products pasteurized	6	42		2	83	lids, or equivalent or in protective storage
7 Foods commercially canned	6	43	Clean winds toths used; use properly restricted Uteless and equipment pee-flushed, scraped or sosked	2		Storage areas adequate; clean no nuisances; proper facilities provided
2,45	П	44	The Annual Control of the Control of South		85	frequency 2
Unicolar food in 2. FOOD PROTECTION CONTRACTOR TO STATE OF THE PROTECT	l	45	Table hre sanicized Kitchepurg and food-contact surfaces of equipment wased fit but think hardous food sanitized	4	86	Garbage rooms, enclosures properly constructed; outside 2 'storage at proper height or on concrete slab. Food waste grindens and incincrators properly installed,
		46	Approved facilities for washing and sanitizing equip-	4	87	constructed and operated; incinerator area clean 2
unlocked food in the properties of the propertie	1 1		ment and utensils; properly maintained and operated.	H	l	7. VERMIN CONTROL
2. FOOD PROTECTIONAN/K-in		48	Wash and sanitizing water clean Wash water at proper temperature	2	88	
8 Fibtected from contamination	٧	49	Dish tables and drain boards provided, properly located	2	89	Outer openings protected against flying insects as required; rodent-proofed 2
9 Adequate facilities for maintaining food at hot or cold temperatures	2	50	and constructed Adequate and suitable detergents used	2	90	
10 Thefmoneters properly located	W		Approved thermometers provided and used		Ė	SECTION F. Other Facilities
11 Perishable food at proper temperature	2		Suitable dish baskets provided	2		1. FLOORS, WALLS AND CEILINGS
12 Potentially hazardous food at 45° F. or below, or 140° F, or	6			•		The state of the s
13 Frozen food kept frozen; properly	2	53 54	Proper gauge cocks provided Cleaned and sanitized utensils and equipment properly stored and handled; utensils air-dried	2	91 92	Floors kept clean; no sawdust used Floors easily cleanable construction, in good repair, smooth, non-absorber, carpeting in good repair,
thawed 14 Handling of food minimized by use of suitable utensils	4	55	stored and handled; utensils air-dried Suitable facilities and areas provided for storing utensils and equipment	2	_	[.]
of suitable utensils 15 Hollandaise sauce of fresh ingredients; discarded after three hours	6	56	Single-service articles properly stored, dispensed	2	93	Floor graded and floor drains, as required Exterior walking and driving surfaces clean; drained 2
	6	57	and handled		_	
16 Food cooked to proper temperature 17 Fruits and vegetables washed thoroughly	2	58	Single-service articles used only once Single-service articles used when approved washing	6	95 96	
	2		and sanitizing facilities are not provided SECTION E. Sanitary Facilities and Controls	-	97	
18 Containers of food stored off floor on clean surfaces	7		1. WATER SUPPLY		98	
19 No wet storage of packaged food 20 Meglay cases, counter protector devices or cabinets	2	59	Adequate; from municipal supply or other approved	6	99	
of approved type 21 Frozen dessert dippers properly stored	2	60	source Hot and Cold running water provided	4	100	1
22 Sugar in closed dispensers or individual packages	2	61	Transported water handled, stored, and dispensed in	6	-	
23 Unwrapped and Applially hazardous food not re-served	4	62	a senitary manner Ice manufactured from water provided by a Municipal	6		2. LIGHTING
24 Poisonous, toxic motoralis identified, colored,		63	Supply or other approved source Ice machines and facilities properly located, installed	2	101	
stored and used; poisonous polishes not present		64	Ice and ice handling utensils properly headled and		102	washing, hand-washing areas and toilet rooms
25 Bactericides, cleaning and other compounds properly stored and non-toxic in use dilutions	Щ	65	stored; block ice rinsed Ice-contact surfaces approved; proper material and	2	103	other areas
SECTION C. Personnel	ľ		construction		104	Artificial light sources as required 2
1. HEALTH AND DISEASE CONTROL	\dashv		2. WASTEWATER DISPOSAL			3. VENTILATION
26 Persons with boils, infected wounds, respiratory infections or other communicable disease restricted	6	66	Into public sewer, or approved private facilities	6	105	Rooms reasonably free from steam, condensation, smoke 2
27 Known or suspected communicable disease cases reported to health authority	6		3. PLUMBING		106	
2. CLEANLINESS	J	67	Properly sized, installed and maintained	2	107	
28 Hands washed and clean	6	68	Non-potable water piped into establishment	1	108 109	
29 Clean outer garments; proper hair restraints used	2	69	No cross connections	6		nuisance croated 2
30 Good hygienic practices	4	70	No back siphonage possible			4. DRESSING ROOMS AND LOCKERS
SECTION D. Food Equipment		71	Equipment properly drained	2	110	Dressing rooms or areas as required; properly located 1
and Utensils			4. TOILET FACILITIES		111	
1. SANITARY DESIGN, CONSTRUCTION AND INSTALLATION OF EQUIPMENT AND UTENSILS 2 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		72	Adequate, conveniently located, and accessible; properly designed and installed	6	112	Dressing rooms, areas and lockers kept clean 2
EQUIPMENT AND UTENSILS 2 5 4 5 5 5		73	Toilet rooms completely enclosed, and equipped with self-closing, tight-fitting doors kept closed Toilet rooms, fixtures and vestibules kept clean, in	2		5. HOUSEKEEPING
Good Rood No O		75	good repair, and free from odors	~		
31 Food-contact surfaces of equipment	2	,,	Toilet tissue and proper waste receptacles provided; waste receptacles emptied as necessary	2	113	
32 Utensils	2		5. HAND-WASHING FACILITIES		114	Floors and walls closed after closing or hetween
33 Non-food-contact surfaces of equipment	2	76	Lavatories provided, adequate, properly located and installed	6		meals by dustless methods
34 Single-service articles of non-toxic materials	2	77	Provided with hot and cold or tempered running water through proper fixtures	4	116	Laundered clothes and napkins stored in clean place
35 Equipment properly installed	2	78	Suitable hand cleanser and sanitary towels or approved hand-drying devices provided	2	117	Soiled linen and clothing stored in proper containers
36 Existing equipment capable of being cleaned, non-toxic, properly installed, and in good repair	2	79	Waste receptacles provided for disposal towels	2	118	No live birds or animals other than guide dogs 2
EMERIT SCORE OF THE ESTABLISHMENT	1	DATE	SANITARIAN	-6	*	man P. Baum